



The Duke of Cumberland Arms

Lunch Menu

While you wait...

House marinated olives	£5.50
Charred garlic & coriander flatbread, tzatziki, roasted carrot hummus, baba ghanoush	£9.50
Half dozen <i>Maldon</i> oysters, red wine & shallot vinaigrette, tabasco, lemon wedge	£17.95
Pan con tomate, burrata, balsamic	£11.95

Starters

Oven-baked goat's cheese tart, olive tapenade, pickled carrot & cucumber, <i>Ed's Organic</i> mixed leaf salad	£11.95
Prawn & crayfish salad, classic seafood dressing, smoked salmon, caviar, <i>Ed's organic</i> mixed leaf salad	£14.95/£22.95
Salt & pepper squid, chorizo, <i>Manchego</i> cheese, samphire, sweet chilli sauce	£13.50
Pan-seared scallops, bacon, <i>Parmigiano-Reggiano</i> , <i>Ed's Organic</i> mixed leaf salad, balsamic glaze	£17.95/£24.95
Homemade salmon & seabass fish cakes, <i>Eds</i> mixed leaf salad, lemon & caper mayonnaise	£14.95
<i>The Duke of Cumberland Arms</i> charcuterie board; <i>filetto lardato</i> (loin of pork, marinated in wine, mildly smoked & cured), <i>fiocca salume</i> (pigs' hind leg, salted & cured for 12 months), <i>sopressa vicentina</i> (pork shoulder, 80-day aged salami), garlic aioli, <i>mozzarella</i> , pesto, olives, sun blushed tomatoes, cornichons, pickled onions, warm bread (to share between 2)	£28.00

Duke classics

<i>The Duke of Cumberland Arms</i> burger, beef patty, <i>Monteray jack</i> , brioche bun, burger sauce, lettuce, onion, tomato, gherkin, skinny fries	£20.00
Day-boat caught beer-battered Haddock, tartare sauce, pea puree, <i>Buddington farm</i> triple cooked chunky chips	£21.50
House honey roasted ham, <i>Hallgate</i> duck eggs, <i>Buddington farm</i> triple cooked chunky chips	£18.95
Dressed crab salad, horseradish potato salad, <i>Ed's organic</i> mixed leaf salad, concasse	£25.00
<i>The Duke of Cumberland Arms</i> spicy oriental vegetable burger, <i>Monteray jack</i> , brioche bun, sweet chilli mayonnaise lettuce, onion, tomato, gherkin, skinny fries	£17.95

Mains

Vegan sautéed wild mushroom, garden pea, courgette risotto, truffle oil, pea shoots	£22.95
Goats cheese, fresh mint, sundried tomato, asparagus fettucine, goats' cheese & mascarpone sauce, <i>Parmigiano-Reggiano</i>	£22.95
Cajun chicken salad, bacon, mozzarella, concasse, avocado, <i>Ed's organic</i> mixed leaf, Caesar dressing, croutons	£22.50
Pea, prawn & crayfish risotto, fish sauce, <i>Parmigiano-Reggiano</i> , pea shoots	£22.95

Ciabatta baguettes served with skinny fries

Tomato, pesto, mozzarella, <i>Eds organic</i> salad	£14.50
Prawn & crayfish, classic Marie Rose sauce, <i>Eds organic</i> mixed leaf salad	£14.50
<i>Mortadella</i> , tomato & onion relish, smoked <i>Scamorza</i> , <i>Ed's organic</i> mixed leaf salad	£16.95
Sausage & caramelised onion, whole grain mustard mayonnaise	£14.50

Sides

Skinny fries / <i>Buddington Farm</i> triple cooked chunky chips	£6.50
<i>Eds organic</i> mixed lead salad, concasse, house dressing	£6.50

Some of our dishes can be ordered as starter or smaller portions, more vegetarian options available, please inform us of any dietary requirements when ordering—please speak/ask a member of waiting staff

-Please be patient during busy spells, all our food is cooked carefully to order-

Voted – The Good Food Guide 2012 Pub of the Year & Sussex Life Pub of the year 2016